



## Upgrade to Organic Steak

Seared Steak & Salisbury Sauce



30-40min



2 Servings

| This version of the recipe is customized with organic sirloin steak.



## What we send

- 2 russet potatoes
- 10 oz pkg organic sirloin steak
- 1½ oz pkt Worcestershire sauce <sup>4</sup>
- 1 pkt beef broth concentrate
- 2 scallions
- 5 oz peas
- 2 (1 oz) cream cheese <sup>7</sup>

## What you need

- kosher salt & ground pepper
- ketchup
- all-purpose flour <sup>1</sup>
- butter <sup>7</sup>
- olive oil

## Tools

- small saucepan
- medium skillet
- potato masher or fork

## Allergens

Wheat (1), Fish (4), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 650kcal, Fat 29g, Carbs 58g, Protein 42g



### 1. Boil potatoes

Peel **potatoes**, then cut into 1-inch pieces. Place in a small saucepan with enough **salted water** to cover by 1 inch. Cover and bring to a boil over high heat, then uncover and cook until easily pierced with a fork, 10-12 minutes.

Drain potatoes and return to saucepan off heat. Cover to keep warm.



### 4. Cook steaks

Heat **1 tablespoon oil** in same skillet over medium-high. Add **steaks** and cook until well browned and medium-rare, 2-3 minutes per side (or longer for desired doneness). Transfer to a cutting board to rest.



### 2. Prep ingredients

Meanwhile, pat **steaks** dry, then season all over with **salt** and **pepper**; set aside until step 4. In a liquid measuring cup, whisk to combine **Worcestershire sauce**, **beef broth concentrate**, **1 tablespoon ketchup**, **2 teaspoons flour**, and **⅔ cup water**; set aside until step 5.

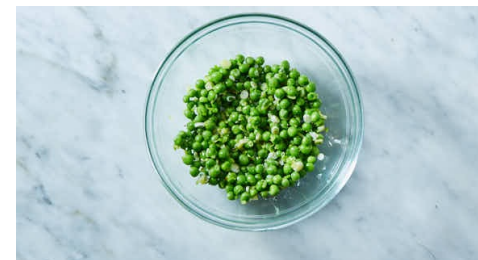
Trim **scallions**, then thinly slice, keeping dark greens separate.



### 5. Make Salisbury sauce

Stir **broth mixture**, then add to same skillet. Bring to a simmer over medium heat, scraping up any browned bits from the bottom of the skillet.

Cook until **sauce** is thick enough to coat the back of a spoon and reduced to about ⅔ cup, about 3 minutes. Season to taste with **salt** and **pepper**.



### 3. Cook peas

Heat **1 tablespoon butter** in a medium skillet over medium. Add **scallion whites** and **light greens**; cook, stirring, until softened, but not browned, about 2 minutes. Add **peas** and cook, stirring, until just warmed through and bright green, 2-3 minutes. Season to taste with **salt** and **pepper**. Transfer to a bowl and cover to keep warm. Wipe out skillet.



### 6. Mash potatoes & serve

Return saucepan with **potatoes** to medium heat. Add **all of the cream cheese** and **1 tablespoon butter**. Mash with a potato masher or fork until smooth. Stir in **remaining scallions**; season to taste. Thinly slice **steaks**, if desired. Stir **any resting juices** from cutting board into **Salisbury sauce**, and spoon over top. Serve with **mashed potatoes** and **peas** alongside. Enjoy!